

GÜNTER +
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BLAUFRÄNKISCH

VINTAGE

2017

DESCRIPTION

Dense purple with a dark violet rim. Almost excessive notes of crisp cherries and black pepper on the nose. Stewed sour cherries completed by a hint of vanilla and gentian, spicy-dense, sun-warmed blackberries. Dry, vivacious-juicy Blaufränkisch-fruit, very classic style, finely-knit tannin structure, inviting flavours of dark berries and cherries with a zesty-animating finish. We define "classic" as intensively fruity and powerful at the same time. Juice and power deriving from chalky loam soils. "Lifeblood" sets off in the fruity-dense range! This challenging vintage appeals with enormous density and extract sweetness – as well as an unbelievably intensive fruitiness. It seems as if we have done

ACCOMPANYING IDEAS

We start out with the always popular Martini-geese – that's for sure! Continue with peppered Pecorino and mature Emmentaler and finish with Linguine with cashew/dried tomato-pesto, try it to roasted deer liver and paprika partridge. Cheese balls with fried onions. Reuben sandwich – minimum 10, 24 cm high. Caponata grilled on vine wood. Rosemary brochettes of small, yet many lamb chops. Extra tip: matches perfectly with goulash of boned shank. Don't forget the Chorizo butter bread. Let's try some bean stew – with lavish chilli – or a potato-lentil-gratin with a little – or a little more - bacon and finish off with a sip of Blaufränkisch and – we are not on the run- a further generous sip of Blaufränkisch from perfect Blaufränkisch soils.

TECHNICAL SPECIFICATION

Serving temperature	15 - 17°C, decanting increases drinking pleasure
Harvest	End of September and beginning of October 2017. Selectively hand-picked into small boxes, loamy soils from the sites Gmärck, Mitterkräftn and Bandkräftn.
Processing	De-stemming, closed must fermentation for 12–18 days at approximately 30 °C (88 °F), 3 days of maceration after completed fermentation followed by gentle pressing. Malolactic fermentation partly in large, used oak casks and partly on the mash.
Bottling	June 2018
Alcohol	13,5 Vol.%

Acidity	5,9 g/l
Residual sugar	dry
Bottle sizes	100% screw cap for 0,75l-bottles and Magnums, cork closure for Double Magnums - larger bottle sizes on request